

TEMPORARY MENU

BEGINNINGS

LOADED POTATO WEDGES 11

yukon gold potatoes, cheese, bacon, onions, jalapenos served with house sauce and bbq aioli
make it poutine + 3

CHICKEN CRIMINI WRAPS 15.25

lettuce cups with herb seasoned chicken breast sliced with crimini mushrooms in a spicy wasabi glaze served over crispy rice noodles topped with green onions and sesame seeds

WOOD-FIRED WINGS 14.25

split flavors 50/50 + 1
our apple wood smoked wings tossed in your choice of teriyaki, BBQ, or cilantro sweet chili served with carrots, celery and house dressing

RATIONS

each entree comes with your choice of side (listed below)

REMEDY BURGER 16.25

1/3lb angus ground beef patty topped with aged white cheddar, red onion, lettuce, tomato and twice smoked bacon set on a brioche bun with house made BBQ aioli

MUSHROOM SWISS BURGER 16.25

1/3lb angus beef patty, house sautéed mushrooms with swiss cheese, set on a brioche bun.

CLASSIC PULLED PORK SANDWICH 15

Pulled Pork, BBQ, Cubano mustard, swiss cheese set on a brioche bun

CHILE VERDE 17.25

seared and smoked pork shoulder, simmered with tomatillos, poblano pepper, onion and garlic topped with Spanish rice sriracha crème fraiche served with crostini

CHIPOTLE PASTA 22.25

6oz angus beef steak cooked to order, served with cavatappi pasta in a chipotle alfredo sauce with andouille sausage, peppers, onions and side of crostini bread, finished with parmesan
add prawns + 5

TERIYAKI PORK ISLAND PLATTER 17

brick oven teriyaki pulled pork served with white rice and a side of our house made mac salad

SALADS

HOUSE SALAD 11.75 / 6.25

spring mix, cucumbers, grape tomatoes, roasted sunflower seeds, tossed with choice of dressing
add chicken or steak + 5

KALE SALAD 11.75 / 6.25

red onion, grape tomato, sunflower seeds, parmesan cheese, with choice of dressing
add chicken or steak + 5

SIDES & SAUCES

SIDES

yukon gold potato wedges, sweet potato hash, half house or kale salad, soup of the moment (chile verde + 2)

SAUCES

house, herb vinaigrette, teriyaki sauce, cilantro sweet chili, BBQ